BETTER THAT FEET SLIP THAN THE TONGUE

The Bulfetin wants good home letters; good business letters; good help ful letters of any kind the mind may suggest. They should be in hand by Wednesday of each week. Write on but one side of the paper. Address, SOCIAL CORNER EDITOR, Bulletin Office, Norwich, Conn.

Award made the last Saturday in each month.

SOCIAL CORNER PRIZE WINNERS FOR JULY

First Prize \$2.50

To Molly for letter entitled: "Nourishing Food for Invalids."

Third Prize \$1,00

The Two Mysteries.

cheek so pale and chili;
The lids that will not lift again, though we may call and call;
The strange, white solitude of peace that settled over all.

We know not what it means, dear, this desolate heart pain; This dread to take our daily way, and walk in it agein; We know not to what other sphere the

But this weaknow-our loved and dead, if they should come this day—
Should come and ask us "What is life?" not one of us could say.

Life is a mystery as deep as ever

Then might they say these vanished ones and blessed is the thought: "So death is sweet to us, beloved;

The child who enters life comes not with knowledge or intent, So all who enter death must go as lit-

the children cant.

Nothing is known Bot nearing God,
what has the soul to dread?

And as life is to the living, so death

-Mary Mapes Dodge.

The sisters will be sorry to learn she is again a shut-in. She had completed her this weeks letter before the accident happened.

of gastronomical enjoyment.
to Aunt Abby and all con-

graph. The use of it will not disclose your identity, and the Social Corner sisters will enjoy the picture of you

LUCY ACORN—Cards received and forwarded to the sisters indicated. SWEET SIXTEEN—"that was"— The absence of your address led to confusion. The cards and letter I trust have now reached you. SPRING CHICKEN-Thanks prompt return. No harm done. That was an exceptional accident.

HOT WEATHER BILLS OF FARE

Breakfast: Cherries, ham and eggs, friend potatoes, hot rolls, doughnuts, coffee.

Dinner: Soup, veal cutlets, peas, otatoes, hrad and butter, cherry pudling, strawberry ice cream.

Supper: Lobster salad, thin bread and butter, raspberries, cocoa.

Strawberry ice Cream: Sprinkle sugar over the berries. Mash and rub through a fine sleve. Use one pint of juice to two quarts of cream or c tard. Sweeten to taste. Freeze.

cumbers, berry pies. 3—Chicken pot pie, potatoes, string beans, mayonaise of lettuce, bread and butter, raspher-ry sherbet. With best wishes to one and all.

A WORD FROM DOROTHY.

Good Nights

BEECHAM'S

guests the very best that one's home affords when it comes to a dinner, but at the same time there should be a limit to the amount of energy and time which a housewife has to sacrifice in preparing it, or if the dinner is cooked by a servant, then just as much should we be considerate of her strength and time.

I was raised in a New England home back among the hills of Connecticut and it was often, very often that our week-and and Sunday suests included a college student of a Reverend gentleman from some distant parish who had exchanged with our own pastor, or who was to supply our

parish who had exchanged with our pulpit as a candidate, but never did my mother or any member of our family find it necessary to absent themselves from church on account of the Sunday dinner.

It was our custom then, as it is now to prepare a roast of beef, lamb, sparerib, fowl or some other kind of meat by cooking it the day before, so that it was usually served cold on Sunday with a warm gravy. Then the potatoes were pared early Sunday morning and were ready to cook as soon as we came home from church.

The bread, pies, cake, or what ever dessert we had was always made on Saturday, also. So you observe that the whole Sunday dinner was in shape to serve our guests in just the length of time that it took to boil the potatoes—in just about thirty minutes at the longest.

Occasionally one of the guests were heard to remark, "why it hardly seems possible that dinner is ready so soon! And you went to church with us, too." But the secret was that the meal was really planned and cooked on

Saturday.

I hear some one say, "Oh, dear, I don't know how I could do any more on Saturday than I do now, say nothing about cooking a Sunday dinner."

But you don't need to do any more hard labor than you do now on Saturday. Simply plan your next dinner and roast your meat while you have a fire. It is economy in the end and will be easier when you get used to it. Try this plan cornerites and go to church with your guests, making them Saturday. church with your guests, making them feel that they are not keeping you at home. You will enjoy the day and feel more rested yourself to begin the

week's work.

Here is a menu for next Sunday's dinner which I hope you will try and let The Cornerites know if it does not prove a success.

Menu for Sunday Dinner.—Cold roast beef (sliced), boiled potatoes with gravy, sweet corn on the cob, sliced cucumbers, bread, butter, tea, apple fried pies with cheese, chocolate layer cake or cookies.

Peggy Ann: I know you and have eaten some of your good cake.

Best wishes to all.

DOROTHY PERKINS. layer cake or cookles.

JULY OF NORWICH.

RECIPE FOR SALAD DRESSING.

Dear Social Corner Sisters:-In planning warm-weather menus, when the housekeeper dislikes to be in the Summer Dessert—One pint of milk, one tablespoon of cornstarch, one teaspoon vanilla and a little salt. Cook in double boiler. When cold cut in pieces and put in glass dish. Pour over cut up peaches, serve very cold.

HOPE.

HOPE.

hot kitchen, severa.

hot kitchen, severa.

should be kept in mind. Not only use the fruits and vegetables in season, and to have as many cold dishes and iced beverages as possible, but to fit one day's marketing into the next day's cooking. Also, arrange meals that can be almost wholly prepared early in the day, before the worst heat sets in.

sets in.

A salad is almost a necessity for Dear Sisters and Brothers: It has been quite a while since I wrote to the Social Corner. I enjoy reading t more and more every week. I did not get the paper Saturday. I missing up the left-over cooked vegetables like potatoes, beets, beans, cabbed it awfully.

A salad is almost a necessity for every meal in summer. It not only saves much work, but is economy in using up the left-over cooked vegetables like potatoes, beets, beans, cabbed it awfully. been quite a while since I wrote to the Social Corner. I enjoy reading it more and more every week. I did not get the paper Saturday. I miss-ed it awfully.

What has become of Lucy Acorn? onions, etc.

What has become of Lucy Acorn?
Why don't she write?
Joan of Yantic: Where are you?
Hope you are well; also your family.
I should have liked to have gone to
the picnic at Coventry, but I went
away that day, the 16th of June.

Boot wishes A simple salad with bread and but-ter, cake or cookies, and cold tea, makes a satisfying meal. I am sending a recipe for salad

dressing:
Salad Dressing.—Two eggs, 1 teaspoon salt, 1 teaspoon mustard, 4 teaspoons sugar, 2 tablespoons vinegar, 2-3 cup cream. Heat the vinegar in double boiler. Then beat yolks of double boiler. Then beat yolks of eggs in a soup plate with silver fork; Dear Editor and Cornerites: The Corner people were favored with good weather for the second annual picnic at Aunt Abby's. A good number came by trolley from Coventry, Mansfield Depot, Eagleville and Willimantic.

CLOVER LEAF. TO MAKE FILLED COOKIES.

Dear Editor and Social Corner Sis-ers:—I am very interested in the Social Corner and I have enjoyed

almost said Hello, Si! but it proved to be Rural Delivery from Sterling. We left him for Maine Lover and others to entertain, and started on our hike for the grounds, following the twins with their golden sashes and yellow bows on hair (by the way, three pairs of twins at the gathering).

We were graciously welcomed by Aunt Abby, whose bome was a delightful place. The spacious, shady lawn, long table decked witm yellow, beautiful flowers and fruit, Corner Sis
Social Corner and I have enjoyed many good times. I am planning on going to Aunt Abby's picnic.

Dottie wanted a recipe for making filled cookies, so I will send mine:

Filled Cookies.—One cup sugar, 1-2 cup shortening. 1 egg, 1-2 cup milk, 1 teaspoon soda, 1 teaspoon vanilla, 3 1-2 cups flour, 2 teaspoons cream tartar. Dissolve soda in milk and sift cream tartar in flour.

Filling.—One cup chopped raisins, beautiful flowers and fruit, Corner Sis-

1-2 cup sugar, 1 teaspoon flour, 1-2 cup water. Mix sugar and flour to-gether, then add water and raisins and cook until thick. Roll cookies thin and put in tins and place a teaspoon of filling in center and place cookie on top and pinch together.

Hope some of the sisters will try

BUMBLE BEE. HOUSEHOLD HELPS.

Dear Social Corner Sisters:—I have read your letters in the paper so much and you seem to have such a nice time, I wish to be a sister too.

I read Dottie's Lazy housewife's pickles. I find old Mason fruit jars very handy to put them in as they do not have to be air tight. I put mine in them last year and they are just as hard now as can be.

hard now as can be.

How many of you sisters cook fresh water fish? I find in frying them they are a great deal better cooked in deep fat, not so deep as for doughnuts, but to cover them and fry until a nice brown.

brown.

I find in cooking young fowls to cut up as for a stew, place in a large pan ad parboil until tender, then drain off that water and salt, peper and place butter or salt pork on the meat, and bake in the oven until nice and brown, and make a gravy from the water you drain off in the pan after chicken is taken out. chicken is taken out. SHAMROCK.

A BREEZY LETTER FROM AUNT ESTHER.

Dear Editor and Social Corner Sisters: It is quite a long time since I have written for the Social Corner, but I have not lost interest in the letters of the Cornerites, and am never too busy to read every one of the letters in the Social Corner, and receive much enjoyment therefrom. Here I come again knocking at the door of The Social Corner! This is the season of the year when ceive much enjoyment therefrom.
Was much interested reading the letter from Aunt Nancy, July 3rd about taking rest at home. I have tried that plan many years and have found that by making changes in the arrangement of our rooms and letting our imagination play an important part in our daily life during the summer time we may have a very hanny vacation. housewife, who must cater to the appetites of her own family and quite often to visitors as well.

While the average houswife is glad to meet her friends and extend to them the hospitality of her home, it often happens that they arrive as week-end and Sunday guests which only increases the housewife's Sunday burden, and quite often deprives her of her one day's rest in the week.

Truly enough, if her queets are to be the recipients of a good Sunday dinner, it usually means a busy stay-at-home day for her, and most of it must be spent in a hot kitchen while the others are at church.

It is for the benefit of just such a hostess, who may find it necessary to entertain the Sunday guests, that I am writing this letter; and I think you will all agree that my plan is an excellent one for both the one who is to sarve the dimer and those who are to be served.

I believe in Algare giving to our taking rest at home. I have found that plan many years and have founders in the arrangement of our rooms and letting our imagination play an important part in our daily life during the summer time we may have a very happy vacation without leaving our comfortable homes who my have a very happy vacation without leaving our comfortable homes we may have a very happy vacation without leaving our comfortable homes we may have a very happy vacation without leaving our comfortable homes we may have a very happy vacation without leaving our comfortable homes we may have a very happy vacation without leaving our comfortable homes of the result of our maid without leaving our comfortable homes we may have a very happy vacation without leaving our comf

Norwich.

cover these with the grated cheese and a few grains of red pepper. Beat the eggs slightly, add the sait and milk. Pour this mixture over the bread and cheese. Bake 15 minutes in

hot oven.

Bread Pudding—Three slices bread, one quart milk, one cup sugar, two eggs, one-fourth teaspoon salt, few grains nutmeg. Break the bread into the milk, add sugar, salt and nutmeg. Next add the volke of the eggs, slightly beaten. Bake slowly 30 minutes. When well browned, cover the top with the stiffly beaten egg whites which have been sweetened with two tablespoons of sugar. Return to oven and brown. PAULA.

THE CARE OF ROSES. Editor of the Social Corner: May I

Editor of the Social Corner: May I come in this once? Possibly I may never come again. I have never dared to write the Social Corner for fear of that awful basket.

I am very fond of plants and flowers and would like to tell the Sisters about my care of some of them.

Roses are one of my favorites. In the spring, after they have leaved out, I remove all dead wood, and if not looking well cut them back very hard. In a very short time you will see them grow, bud and blossom. After they have done blooming I cut all the dead flowers from the bushes and if they have made a vigorous growth give

srow, bud and blossom. After they have done blooming I cut all the dead dowers from the bushes and if they have made a vigorous growth give them still more of a cutback. By so doing you prolong the life of your bushes and the bloom is very much better.

The last of October I clip for the last time and tie them up for winter.

The last of October I clip for the last time and tie them up for winter.

I have had many years of experience and have had good success. Some of my bushes are very old, but are very healthy, and still blooming as well as the younger ones. After we have had one good freeze, I bank the roots with good manure. I prefer cow and horse mixed. This keeps them warm and prevents the water settling about the roots. I sometimes use lime and bone or phosphate for fertilizer. All must be used with care.

For house plants I know of nothing better than cow drippings put in water and used say twice a week.

For praying I use Hellebore, by using early you will not be troubled twith the pests that roses have, and the foliage will look green and health; sift on dry, or put in water.

Learn the habits of your plants and you will know better how to treat them. Give them care and they will a read them. Give them care and they will a read them. MAE.

Dear Editor and Friends of The Social Corner;—I want to say some thing about our native trees. Their mant to say some ching about our native trees. Their should filling for a layer cake add finely chopped raisins to the ordinary frosting. The raisins give a fine thing about our native trees. Their such that these which are thing about our native trees. Their mant to say some ching about our native trees. Their mant to say some ching about our native trees. Their should and sant and a price, are all well known and noted from their experiment. The apple, pear, plum, peach and mant and apple of experience. The apple, pear, plum, peach and mant and apple of experience. The apple, pear, plum, peach and mant are enting and uses and those which are mant and prove the delic

GREETINGS FROM THE LAST ROSE OF SUMMER.

Dear Editor and Social Cornerites Dear Editor and Social Cornerites:
This afternoon I feel like writing to
somebody, and although I owe two or
three letters, I'm writing first to my
own family—that's you, you know.
School Girl: After reading your letter I felt quite optimistic. I'm so glad
you wrote it. We have one Mg thing
in common—that we both like to read.
Sometimes I think I read too much. I
read and dream and dream and read read and dream and dream and read until I forget realities. Then I final-ly fall to the earth with a bump that is liable to hurt.

Sometime I intend to ride horse-ack. I've always longed to. It's all right to ride in an auto, or a carriage, or a trolley car, but I would far rather ride on something alive. I had a, bicycle once, but during that time I was liable to be in a black-and-blue state, so my bicycle and I shook hands and parted company.

Robert: If I were a man and baidheaded I would follow out your advice, for it sounds sensible. Are you hald?

lined to think that people sick as you are have more influence than most healthy persons. If you were not patient and courageous you couldn't have written such a helpful letter. Maybe you would enjoy these two verses, my favorites:

"Because, dear Christ, your tender, wounded arm Bends back the briar that edges 'long life's way: That no hurt comes to heart, to soul

no harm; I do not feel the thorns so much today. "Because I never knew Your tire. Dear Sisters of the Social Corner: I Your arm to weary guiding one aright; Because you walk ahead and crush the briar.

It does t pierce my feet so much to-night." I send you my love, Diana, through The Corner, LAST ROSE OF SUMMER.

LAUNDRY HINTS FOR YOUNG HOUSEWIVES.

Dear Cornerites: Here is a good rule to follow for the woman or girl who has to laundrr her own shirtwaists. As to requirements, a clean, hit iron, a box of good starch which does not need cooking, pure soap which is just right for removing grime, some good bluing, and plenty of warm water. It is a very good idea to soak the solled clothes over night before wash-ing them; this soaking cannot hurt the finest lingerie blouses, and clothes thus treated are more quickly washed.

A teaspoonful of powdered borax or household ammonia to a basinful of water will whiten the clothes, then rinse thoroughly in warm water and then blue them. Bread Dessert—An apple may be baked on a slice of bread to absorb

then blue them.

To make the bluing put the hand in the water, so when held about three inches below the surface it will look sky blue. Three or four chirtwaists could b

put through this soaping, rinsing and bluing process in fifteen minutes at the Then let them dry nicely. most. In the evening they should starched with uncooked starch the salt and pepper, well beaten eggs partly dried; the amount of starch and grated cheese. Have a frying pan needed depends on the weight of the heated and melt one tablespoon of but—waists and the stiffness desired. Thin ones do not require so much as the heavier ones. Now let them dry. When dry enough sprinkle and roll in little packages. When they have laid long enough begin and iron.

Iron the sleeves first with a smooth, clean tran Way parafin a bit of

Iron the sleeves first with a smooth, clean iron. Wax, parafin, a bit of candle nd salt, all clean and polish the surface of the iron.

If the iron is too hot let it cool to the right temperature to avoid scorching. Should you unfortunately scorchit, put it aside until the next day when it must be wet and exposed to the sun. This will generally remove all traces of scorching.

After the sleeves are pressed from the rest of the waist, and at the end go over the whole waist, sleeves and all again, pressing out all wrinkles that may have formed while ironing. Put the ironed waist on a hanger and dry thoroughly before putting it way.

CRIMSON RAMBLER.

out at last. You gave yourself away.
Quite a name you have selected. I am keeping mum. What do you call a long time? You only said that to fool me.

Cherry Blossom: I forgot to give you a recipe for home sickness. I remember now that you are affected that way.

One good way not to be home sick is to stay at home. Another cure is driving cows. Ha! Ha! What do I know about it Oh! well, never mind. It is so accommodating to have cows bother some times, now, isn't it?

School Girl: Have not heard from your pen lately. Is it broken or have you changed your name.

Si's Wife Mandy: Poor Si. How I pity him. You really ought to have a heart and let him go to the meetings if he takes such an interest in them.

A Stafford Daisy: Have read Polly anna. Like it very much. Also read The return of Pollyanna which is good, also. Who is the Pollyanna our club?

Aunt Abby: Bad day for your picnic. Excursion to Newport and doings at our church. Hope you have a nice day and a fine time.

PONTIAC.

hogany.

There are four kinds of magnolia trees, only two of which can be grown in the northern states. The flowers bloom in May, at the ends of the branches—cream white and fragrant as a lily. as a lily. Sassafras, the wood, bark and roots

are all aromatic, and essential oil is extracted from the roots which has very strong medicinal properties.
Witch hazel is supposed to possess
medicinal properties, for external
uses. Pond's extract is distilled from

uses. Pond's extract is distilled from the root and is very popular.

There are nine varieties of birch, six of which are trees. Those principally grown here are red, white, black and yellow. The white is now being cultivated for ornamental trees in our public and private lawns. The paper birch possesses the most wonderful bark of any of our native trees. Beneath the smooth, white skin are paper like layers which separate into thin sheets, and varying in color from cream to light tan. It is so firm in texture it can be written or printed on.

1856, and so deeply was it mourned, the bells were tolled, and the band played a funeral dirge over the ruins. There are nine kinds of maple, chief There are nine kinds of maple, chief of which is, the sugar variety, from which the sap is drawn for maple sugar. That is of great commercial value. The silver leaf, or better known as cut leaf, is a very beautiful tree. The finely cut leaves hang on long, slender branches, and sway with every breeze, showing the white under side of the leaf. side of the leaf.

There are three varieties of dogwood. The great white blossom comes before the tree is in full leaf, so it claims the attention of those who frequent the woods for early spring flowers.

There are ten varieties of willow.

The weeping willow was at one time
to be seen in most cemeteries, but now

is crowded out by more modern, orna-mental trees. There are twelve varieties of pine. The white pine bears the smoothest bark of all the pines. Pitch pine is valuable for the manufacture of rosin. tar, and turpentine. Yellow pine is very fine grained and is very valu-able for building and decorating

able for building and decorating purposes.

The hemlock is one of the most beautiful of our cone bearing trees. The bark is used for tanning. The red cedar has been used so extensively it has become very expensive, and the heart of the wood makes pretty ornamental work

mental work.

The tulip, or whitewood, as it is called, is a beautiful aight in June, when it is in full flower. The flowers are large and cup shaped, like a pond lily. Their color is a greenish yellow, with dashes of red and orange. These trees grow to an immense size, some-times to a hundred feet or more. I will say good bye to all. DOM PEDRO.

HOUSEHOLD HINTS FOR HOUSE. WIVES.

Editor Social Corner:—I have found that the rectangular covers of spice boxes make fine scrapers for pots and pans, as I can get into the corners so nicely with them.

A tin can, holding a knife, fork, teaspoon and tablespoon, placed on my kitchen stove shelf, saves me many steps.

Mornings when I have plenty of hot water from my kitchen range, I fill my quart Thermos bottle. As I keep no afternoon fire, the bottle supplies me with hot water for my sponge bath I never was successful in making gingerbread, until a neighbor told me to always work the shortening into the

flour. Now my gingerbread is uni-formerly delicious.

These extremely hot nights I fill my hot water bottle with cold water at bed time. It is the most refreshing thing imaginable to place under one's head, when trying to get to sleep in a hot bedroom.

a hot bedroom.

I have tried several different ways
of keeping lettuce crisp for several
days, but by far the most satisfactory
is to wrap it up in a wet towel and
place directly on the ice. It will be
as crisp and delicious at the end of
four or five days as when first picked.

A CHAT FROM PONTIAC.

One of the greatest conveniences possible in summer, when there are so possible in sum

SPECIAL TO WOMEN

A soluble Antiseptic Powde to be dissolved in water as needed.

As a medicanal antiseptic for douche in treating catarrh, inflammation of nose, throat, and the caused by feminine ills it has no equal For ten years the Lydia E. Pinkhan Medicine Co. has recommended Paxtin in their private correspondence with women, which proves its superiority Women who have been cured say it is 'worth its weight in gold.' Al druggista. 50c, large box. or by mall The Paxton Tollet Co., Boston, Mass

these frames as soon as ironed, it does not muss, and dries out quickly. OUR NATIVE TREES AND THEIR

If you wish a different flavor in you plain, uncooked frosting, try wetting it up with strong coffee, instead of milk or water.

For a quick filling for a layer cake add finely chopped raisins to the ordinary frosting. The raisins give 4 fine flavor, and as nearly every on always has them on hand, the above makes a splendid filling for that "emergency" that comes to us all when the unexpected guest arrives.

read your interesting letters and I have missed them greatly. Suppose a great many of you are busy just now canning fruit and vegetables, so per-haps the following suggestions may benefit some one.

Fruit and Vegetables for canning should be fresh and not over-ripe Pick over carefully and wash. The best grade of jars should be bought as they will last for years, New rubber rings should always be

For peas, string and shell beans, For peas, string and shell beans, pack the jar with the raw vegetable, prepared as if for cooking for immediate use. Add one teaspoon of sait and fill with cold water. Put the rubber and top on, but do not seal. Set the jars in a kettle of cold water and bring to a boil. Keep boiling steadily for three hours. The top should never be lifted after the water starts to boil, or the jars removed from the kettle before sealing. A kettle large enough to hold three quart jars and cover tight, is a convenient size.

a jar. For peaches and plums, make syrup of one cup of sugar to one cup of water. Seal the fruit and remove the skin and nearly all the stones from the peaches. Drop enough for one quart or two pint jars at a time into scalding syrup and as soon as it bolls, fill the jars and seal. Care must be taken not to cork too long or they will be soft.

Peas can be peeled and halved, cooked in a syrup of one-half cup sugar to one of water, until they appear transparent. Then put into jars. One can of pineapple, cut fine, added to enough pears for six quart jara, give a delicious flavor.

Pears are also good for spicing and the small ones to pickle whole. A good general rule for jell of all kinds is to have the fruit a little under ripe. Over ripe fruit will never jell.
Add as little water as necessary and
cook to a soft pulp. Put in a jell bag,
made of some heavy substance (heavy made of some heavy substance (heavy fiannel is excellent), and hang up to drip. Never try to squeeze out the juice. Measure your juice and put back to boil. When it boils, add equal measure of sugar for the juice and bring to a boil again. Skim and pour into glasses. Set in a sunny window. These are only simple, general directions, which never fall. Everyone has her own favorite recipes for spec-

has her own favorite recipes for special preserves and relishes. Beet Relish.—Cook as for table, peel, slice and dice. Boil vinegar and sugar (half as much sugar as vinegar), add 1-2 bottle of horeradish. Pour over diced beets. Will keep imsealed and is delictous with cold meets.

Best wishes to you all. Springfield.

PIE RECIPES.

Dear Editor and Sisters:—I am going to send a few pie recipes for a change. Hope some of the sisters will like them.

Lemon Pie.-Have ready baked rich under crust, stir together I cup sugar and I tablespoon flour, and over this pour I cup boiling water and walt 10 minutes. Next add a lump of butter, juice of I lemon, I beaten egg yolk and boll up once. Then pour mixture into the crust. Beat the egg-white stiff, add a little powdered sugar and spread lightly over the pie; brown in a hot oven.

Pie Dressings.-Late in winter when canned fruit and pumpkin ples have lost their flavor from repeated making after the same recipe, a new dressing will prove a stimulant to the appetite Potato Salad.—Boil 4 large potatoes and 4 eggs; chop potatoes and egg-whites, also 1 small onion. Mash yolka, add 2 tablespoons vinegar and 1 of thick cream, 1 tablespoon melted but-ter, 1 teaspoon salt, 1-2 teaspoon cel-ery seed. Mix lightly and serve very cold. Potato Salad .-- Boll 4 large potatoes

Best wishes. LITTLE DAISY OF CANTERBURY.

Dear Social Corner Sisters:-You will find these foods for invalids al-

EVERY WOMAN'S OPPORTUNITY

A SUMMER DESSERT.

Dear Sisters of the Social Corner: I think some of you may enjoy the

AUNT ABBY'S PICNIC.

Club No. 2 and many arrived by teams

nd automobiles from other towns. As we left Peck's Corner for our de

C. OF C.

Best wishes.

she ate her cream.

Games were played. Biddy, Crimson Rambler and Annette were among the

THE SUNDAY DINNER.

Dear Friends of The Social Corner:

a great many new recipes and fancy dishes suggest themselves to the busy housewife, who must cater to the ap-petites of her own family and quite

TIDY ADDLY.

THREE PRIZES MONTHLY: \$2.50 to first; \$1.50 to second; \$1.00 to third.

To Aunty No. 1 for letter entitled: "Recipes for Picnic Lunches."

To Dorothy for letter entitled: "Household Hints for Housewives."

a missionary meeting held at one of
the homes on Lebanon road.
Aunt Sarah: That is a fine horse
you drive; wondering if you would
not take me with you on some of your
trips. I see you go by quite often.
Stafford Daisy: I was very much
interested in your letter of July 24th.
Lonesome Pine: I think we have
met. Are you not one of a family of
four girls?
Peggy Ann: I know you and have SOCIAL CORNER POEM.

ow not what it is dear, this sleep so deep and still; folded hands, the awful calm, the

Nor why we're left to wonder still, nor why we'do not know.

death can be; Yet, oh, how dear it is to-us, this life we live and see!

though we may show you naught; We may not to the quick reveal the mystery of death. Ye cannot tell us, if ye would, the mystery of breath."

INQUIRIES AND ANSWERS. DOM PEDRO has met with an acseverely crushed by a falling window that she is dizabled. The surgeon had to take six stitches to close the cut.

tination, we turned around and be-hold! a man. With a yellow bow! We almost said Hello, Si! but it proved to THE EDITOR received a Social Corner box from Aunt Abby's lawn party on the 29th which bore the usual evi-dence that nothing was lacking in the

on hair (by the way, three pairs of twins at the gathering).

We were graciously welcomed by Aunt Abby, whose home was a delightful place. The spacious, shady lawn, long table decked with yellow, beautiful flowers and fruit, Corner Sisters in groups here and there gowing WILDWOOD - Thanks for photo ters in groups here and there, gowned in white, over our heads Old Glory

in white, over our neads out floating to the breeze, making a pretty picture.

After a bountiful lunch, speeches were made by Polly Peppermint, Crimson Rambler, Si, Mandy, a medley by Dottie, a recitation by Pansy, readings were also given by Mayfayre, Chrysanthemum and Rural Delivery, adding much to our enjoyment.

Si and Mandy enlisted our sympathy each telling their martial truthles.

Dear Social Corner Sisters: Herewith I send a collection of menus for

Si and Mandy enlisted our sympathy, each telling their marital troubles, much to our amusement. What a hard time you must have, Mandy, keeping him in subjection. But suppose we ought not to say that when he spoke so well for women's rights.

We had a lovely boutonniere of sweet peas given us by Brother Si, and later we enjoyed peanuts and gum donated by the same generous hand. Si came laden with boxes. We could hardly contain ourselves waiting for the unwrapping of the packages. Come again, Si. We did use our jaw on your gum and were quiet for a while.

When I reached home I found a small snag of chewing gum in my hair. Suppose some Sister laid it up while she ate her cream.

Extra Dinner: Roast veal, gravy, spinach, mashed potatoes, stewed to-matoes, bread and butter, ice cream.

2—Soup, baked blue fish, potatoes, sliced tomatoes, bread and butter, cu-Aunt Abby's birthday anniversary occurred on July 28th, and mine came on the 29th of July. We feit our days had been well celebrated, had a delightful time, and owe our hostess a vote of thanks.

Thanks to all Corner Sisters for birthday cards received. best wishes to one and all. ELLA OF CANTERBURY. Good wishes to all.

Dear Editor and Social Corner Sis lers: Have you room for one more in your circle? If so I should like to become one of you. The Social Corner sheet is the most interesting part of Saturday's Bulletin to me. I o so enjoy reading the many Aunty No. 1: I think I met you at

are enjoyed by those in good health. The perfect digestion, clear system, and pure blood upon which sound health depends, will be given you by

WILDWOOD'S HOME



The Bach, stands out on the lawn, and Wildwood stands at the corner

Mr. Editor and Social Corner Friends: I hope you will pardon my seeming neglect because of my long silence in acknowledging the kindly remembrance from so many of you. The nice birthday cards I surely appreciated, and wish I was able to return the compliment, but I thank you one and all for thinking of the old lady out here in far Wishington who is almost a shut-in. I received 20 cards, several nice letters, and other tokens which showed I was not forgotten.

Two little tots next door came over early with a pretty card, and their mother took some kodac pictures of my home and surroundings as her birthday gift. I wish you all could see it. the house

to make me a visit. I wish some of see it.

see it.

I have a very nice garden with nearly all kinds of vegetables fit to eat. Have had peas, beans, spuds and beets since the middle of June. The berries were very early and nearly gone about the time they usually commence to get ripe, especially straw-berries. Now we have red, yellow and black caps Logan, raspberries and we have some early plums that will soon be ripe. We have apples that will cook in ten minutes called the 20 ounce pippin, and they surely weigh 20 ounces. We can cook them when nearly half grown. We had cherries, but not a large crop; shall have plenty of apples, pears, prunes, and have nearly half grown. We had cherries, but not a large crop; shall have plenty of apples, pears, prunes, and have two peach trees that are loaded, so we shall not lack for fruit and vegetables for winter use; but money is very hard to get hold of in this country. The climate can't be beaten even by California and the flowers are a mass of beauty all over the country. The Shriners are having the biggest kind of a time here this week in Seattle. They are from all over the country and see many new things. Some from the middle west never saw the salt water, a steamer, navy yard ty of apples, pears, prunes, and have pienty of apples, pears, prunes, and have peach trees that are loaded, so we shall not lack for fruit and vegetables for winter use; but money is very hard to get hold of in this country. The climate can't be beaten even by California and the flowers are a mass of beauty all over the country. The Shriners are having the biggest kind of a time here this week in Seattle. They are from all over the country and see many new things. Some from the middle west never saw the salt water, a steamer, navy yard about; and you are not worried about the little ones getting into danger as you would be in a strange or until the day of the little ones getting into danger as you would be in a strange or until the day of the little ones getting into danger as you would be in a strange or until the day of the little ones getting into danger as you would be in a strange or until the day that I read your letter. It was liable to be in a black-and-blue state, so my bleycle and I shook hands and parted company.

Had a blocycle once, but during that time I was liable to be in a black-and-blue state, so my bleycle and I shook hands and parted company.

Robert: If I were a man and bald-blue state, so my bleycle and I shook hands and parted company.

Robert: If I were a man and bald-beaded I would follow out your advices.

The Shriners are having the big are with the country and see many new things.

Some from the middle west never saw in the same time I was liable to be in a black-and-from It is an one time I wind a black-and-blue state, so my bleycle and I shook hands and parted company.

Robert: If I were a man and bald-beaded I would follow out your advices.

The same thating in coof iron in time I will an It is so from I man the light and It is not light tan. It is a convenient size, there is a company on the written or printed on Cances are made from it, also with bear and is state, so my bleycle and I shook hands and parted company.

Robert: If I were a man and bald-beaded I would follow out yo

I think Grandmas description Jill was fine. I do not know how the by winding with very fine wire. This world would get along without the should fit very closely the top of the Jills, but many times they do not get asbestos covering. Food that is boil-Jills, but many times they do not get the credit or praise they deserve. I am hoping to attend the picnic at Aunt Abbys. I have never attended one of the Social Corner picnics yet, but hope to this year, if nothing happens to prevent. I hope to meet many of the Social Corner sisters and get acquainted with them face to face. I think the poem entitled If We knew is very true and it would be better if we were more careful in passing judgment on those we come

passing judgment on those we come in contact with. "Oh, we would love each other better if we only under-

Best wishes to all. AUNT ESTHER. MOTHER A BOARDER IN HER

OWN HOME. Dear Editor and Social Corner Sisters: We had been having a lot of company, and mother was all tired out and we felt she must have a change and rest, and as she did not want to leave home, we decided she must be a boarder in her own home. We moved her and her best clothes into the guest room, made everything restful and inviting for her, and tried to keep the family from talking business to her, so she could rest from household affeirs, and I think we did a good job, as she spent the last week in the country with friends.

I met a friend Sunday and she said her daughter had been getting up

her daughter had been getting up mornings to prepare the breakfast, so

she could rest. Daughters, lookout SATURDAY EVE.

INEXPENSIVE YELLOW CAKE.

Dear Editor and Sisters of the Corner:—My first attempt at writing since I moved back from the country. How glad I am to get back home

since I moved back from the country. How glad I am to get back home again and amongst old friends. It seems like living again. Too much country life is no good.

I used to think the song of "The Old Oaken Bucket" was fine, and used to sing it at the top of my voice; but believe me, when you have to draw all your wash water in that old oaken bucket, it is some work.

Aunt Abby: I think I remember you. Four years ago I saw you at the county fair handing out sweets to the sweets, and I was one of the sweets who bought some sweets of you. Have I guessed right?

Inexpensive Yellow Cake. — Two eggs, two tablespoonfuls butter, one and one-fourth cups of sugar, two cups of ficur, two spoonfuls baking powder, one cup of milk, one teaspoon

powder, one cup of milk, one teaspoon of flavoring.

A FIRELESS COOKER FOR FIFTY CENTS. Dear Editor and Social Corner Friends: As I have a fireless cooker, I am wondering how many of the Sisters have one. If you haven't any, I will tell you how you can make one that will be a great help to you these warm days

days.

Cover the bottom and sides of a large crock with asbestos (such as comes for covering furnace pipes), sealing the seams with sealing wax or tire tape. Have the asbestos extend five inches above the top of the crock. The lid

LUCY ACORN.

ing hot when put in this receptacle will keep the same temperature for 12 They are invaluable in hot weather

They are invaluable in hot weather, when one wishes to keep the kitchen cool. Your supper may be prepared in the early morning and it will be plping hot when you are ready to serve it. Try it and you will be surprised to see what a help it will be.

FARAWAY DAME. CHERRY BLOSSOM CHATS.

Dear Sisters of the Social Corner:

hought I would pop in again. You Sisters certainly have good times at the picnics. Crimson Rambler: Come and see me some time and see my crocheting. I cannot beat you.

Pontiac: Was sorry not to see you at the party; missed you very much.

Hyacinth: I think your pen has got
misplaced. Try and find it and see if it will write.

Hoping you are all enjoying this good weather, I remain as ever, one of the Sisters. CHERRY BLOSSOM.

USES FOR STALE BREAD.

Dear Sisters of the Social Corner: end a few tested recipes: Bread Veal Cutlets-Use slices veal cut from leg. Wipe, remove skin and bone, then cut in pieces for serv-ing. Sprinkle with salt and pepper. Dip in beaten egg and finally in bread crumbs. Fry slowly until well browned in lard or drippings.

its fuice, or the whole stewed apple or

naif peach on bread, and garnish with cream. Bread Omelet—One-half cup bread crumbs, one-half cup milk, four eggs, hree-fourths teaspoon salt, one-eighth teaspoon pepper, one tablespoon but-ter, three tablespoons grated cheese. Soak crumbs 15 minutes in milk, add ter in it. Into this pour the egg mix-ture and place on range where it will cook evenly. When delicately browned underneath, place pan in oven to finish cooking on top. Remove from oven, fold and turn on a hot platter. This

makes an excellent luncheon dish. Bread Muffins—Three cups bread crumbs, two cups milk, one cup flour, three eggs, one tablespoon melted butter, two teaspoons baking powder, one-fourth teaspoon sait. Cover the crumbs with milk and let soak 15 minutes. Beat to a paste and add the beaten egg yolks, flour, salt, baking powder and malted butter. Fold in the stiffly-beaten egg whites. Bake in muffin pan in a quick over for 20 minutes.

Bread Dumplings may be made for

Bread Dumplings may be made for soups from bread crumbs and beaten egg dropped from a spoon.

Bread Crumbs Used in Salad—A few crumbs of white bread mixed through a vegetable salad will absorb some of the dressing and watery juices of the vegetables, which often separate and make the salad too moist.

Dear Social Cornerites: I was glad to see so many new members in our club. "The more the merrier" you